

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO	26	0	Yes	THE HOBART MIXER SPLASH AREA WAS SOILED WITH FOOD DEBRIS. THE MIXER COLLAR HAD DIRT AND WATER IN THE RIM. <i>This was corrected immediately.</i>
2	LIDO	21	0	No	THE HOBART MIXER COLLAR HAD MOISTURE IN THE LIP AND WAS RUSTED ONTO THE MACHINE. <i>Same as above, it was cleaned and corrected immediately.</i>
3	LIDO	26	0	Yes	THE FRYER COILS WERE SOILED WITH BURNT ON FOOD DEBRIS. <i>Were cleaned immediately.</i>
4	LIDO	22	0	No	THE DISHWASH MACHINE DID NOT HAVE A DATA PLATE SPECIFYING THE MANUFACTURES OPERATING TEMPERATURES, PRESSURE AND CONVEYOR SPEED. THE FINAL RINSE SPRAY PATTERN ON THE DISHWASH UNIT DID NOT COMPLETELY COVER THE <i>Corrected, as a new data plate has been installed.</i>
5	HYDROPOOL	10	0	No	THE SHEPHERDS HOOK WAS LOCATED BEHIND A STATUE AND WAS NOT EASILY VISABLE. <i>It was moved immediately in front of the statue, so it will be easily visible.</i>
6	COVA CAFÉ/BAR	21	0	No	THE ICE MACHINE WAS RUSTED ON THE EXTERIOR SEAM BETWEEN THE TOP OF THE TECHNICAL AREA AND BIN. <i>It has been corrected.</i>
7	COMMENT	*	0	No	
THE MANAGEMENT OF THE POTABLE WATER SYSTEM, SWIMMING POOLS AND WHIRLPOOL SPAS, INCLUDING RECORD KEEPING WAS OUTSTANDING.					
8	MAIN GALLEY	26	0	Yes	FOOD PARTICLES WERE NOTED IN THE COLLAR AREA OF THE FLOOR MOUNTED MIXER IN THE PASTRY AREA. <i>CORRECTED DURING INSPECTION.</i>
9	MAIN GALLEY	21	0	No	GAPS AND HOLES WERE NOTED ON THE TECHNICAL PANEL AREA OF THE STEAM KETTLE IN THE PASTRY AREA. <i>CORRECTED DURING INSPECTION.</i>
10	MAIN GALLEY	16	5	Yes	THE TEMPERATURES OF TWO TRAYS OF CUT MELON STORED IN UNDER-COUNTER REFRIGERATOR # 81 AND PREPARED AT 1:00 AM WERE MEASURED AT 44°F AND 45°F, RESPECTIVELY. THE THERMOMETER INSIDE OF THE REFRIGERATOR WAS MEASURING AN AMBIENT AIR TEMPERATURE OF ABOVE 50°F. THESE WERE DISCARDED IMMEDIATELY. <i>There were strict instructions given to all crew and management involved. There were training sessions arranged with all employees, after the Inspection, so everyone in the Galley will realize the importance of time-temperature principle in all potentially hazardous food.</i>
11	MAIN GALLEY	33	0	No	SLIGHT CORROSION WAS NOTED ON THE DECKHEAD OF THE WALK-IN REFRIGERATOR IN THE PANTRY AREA. <i>Ship's technical department looked already into this and corrected the leakage.</i>
12	MAIN GALLEY	20	0	No	THE ONLY TWO BLAST CHILLERS IN THE MAIN GALLEY WERE OUT OF ORDER DUE TO COMPRESSOR FAILURE. THE PART IS ON ORDER AND SHOULD ARRIVE ON 4/5/2003. THE BLAST CHILLER IN THE CREW GALLEY IS BEING USED INSTEAD. <i>The one blast chiller has been repaired, and R-196 is still pending for the other unit.</i>
13	MAIN GALLEY	33	0	No	THE SEAL ON THE DECK AROUND ONE OF THE SOUP KETTLE STANDS WAS LOOSE AND WATER WAS TRAPPED BETWEEN IT AND THE STAND. <i>CORRECTED DURING INSPECTION.</i>

14	CREW GALLEY	20	0	No
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SOFT SEALANT WAS NOTED ON THE FOOD CONTACT AREA OF THE MEAT SLICER.

CORRECTED DURING INSPECTION.

15	DECK 1 PANTRY - BUFFET PREPARATION	20	0	No
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SOFT SEALANT WAS NOTED ON THE FOOD-CONTACT AREA OF THE MEAT SLICER.

CORRECTED DURING INSPECTION.

16	DECK 1 PANTRY - BUFFET PREPARATION	19	0	No
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COOKED SHRIMP WAS BEING COOLED ON ICE IN A NON-DRAINING PAN IN THE WALK-IN REFRIGERATOR.

Training was given to all the Galley personnel involved, explaining proper practice

17	FISH PREPARATION	33	0	No
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CORROSION WAS NOTED ON THE BULKHEADS AND DECK OF THE WALK-IN FREEZER.

Ship's technical personnel has located source of leakage and was corrected

19	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: CONSTELLATION - CAS - 4/4/2003.

19	MAIN GALLEY	33	0	No
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RECESSED GROUT AND A FEW CRACKED DECK TILES WERE NOTED IN SOME AREAS THROUGHOUT THE MAIN GALLEY.

Next day, all the cracked tiles were replaced and grout was added where needed.

